

WHAT'S ON[®]

NISEKO

IT'S FREE! YOUR ESSENTIAL GUIDE TO NISEKO — LOCAL TIPS, FOOD, APRÈS SKI, SHOPPING, ACTIVITIES, EVENTS, & MORE!

RESORT EDITION

#47

FRI, 20 JAN –
FRI, 31 MAR 2023

OUR FAVOURITE THINGS

+ 5 MINUTES WITH BAR GYU+ + MOBILE EATS: FOOD TRUCKS
+ ME & MY RIDE: LOCAL'S TIPS + BEST HOT CHOCOLATE
+ GUIDE TO SNOW SHOEING + REAL ESTATE TRENDS + TIPS + MORE!



On the cover: Bar Gyu+ / Photo by Aaron Jamieson / Read more on pp. 2-3



5 MINUTES WITH BAR GYU+

5 MINUTES WITH

HISASHI WATANABE & IOANNA MORELLI

BAR GYU+

(Left) Hisashi Watanabe / (Right) Ioanna Morelli



INTERVIEW BY JACINTA SONJA / WHAT'S ON
PHOTOS BY AARON JAMIESON (UNLESS STATED OTHERWISE) IMAGES COURTESY OF BAR GYU+

Enter through a tiny fridge door into a small waiting room, where co-owner of Bar Gyu+, Ioanna Morelli, greets you by name. Here, you catch glimpses of the dimly lit, cosy interior and hear lively conversations above cool tunes from the bar as people make their way out. “Hi [your name], good to see you! Come through!” as she ushers you and your friends in. “We are busy tonight, I have a seat for you at the bar,” says Ioanna. You feel immediately welcome. You glance around — a bartender is making cocktails, and co-owner Hisashi Watanabe is at the decks. Framing them is a large picture-frame window, and through it, you see soft powdery snow falling in streaks of white.



(Image: Courtesy of Bar Gyu)

It's buzzing in Niseko this winter! How's it been for Bar Gyu+ so far this season?

Hisashi (H): It's been great! We were really excited to make a team again.

Ioanna (I): We are in our 24th season this year — we have had a lot of guests who have been coming to the bar for many years. And to see them coming back to the bar after the pandemic has been really heartwarming.

Tell us a little about how it all started 24 years ago.

I: The bar came about when Hisashi built a house where the bar currently is in 1999. He soon realised his friends were coming over and drinking all of his beer, so he

thought that if he had a bar, it would mean that he could charge them [laughter]. So Hisashi was ski instructing during the day and running a bar at night. He did that for about 8 years before I met him. We got married right away and we've been running the bar together ever since.

That's amazing. How has Bar Gyu+ evolved over the years?

I: In 2009, Hisashi and I travelled to New York and we got really inspired by the bar scene, and we met a lot of really interesting people. So every summer, we'd spend our summers travelling and getting inspired. We'd bring something back with us, and we'd change the way we did things.

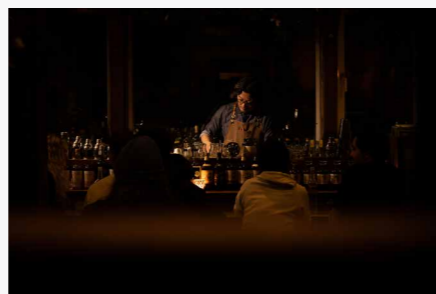
One of the biggest influences was when we went to State Bird Provisions in San Francisco, where we learnt what service at a restaurant or bar could be. We take a lot of these influences and we try to incorporate them in our own style here.

Bar Gyu+ is also known as the 'Fridge Door Bar'. Can you tell us a bit about Bar Gyu+'s iconic fridge door and how did it come about?

H: One of my friends found a 70s vending machine and brought it over to the bar the second year the bar was open. When I



was doing some renovations to the bar — using bales of straw and covering them with concrete to soundproof the building, I remembered the vending machine my friend had given me. It was then that I had the idea to replace the door to the bar with the door of the vending machine. I thought the unusual door could help people find the bar.



What's new at Bar Gyu+ this season?

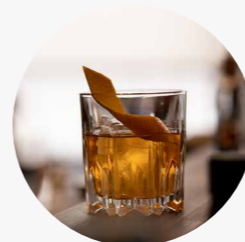
I: We wanted people to feel like they were coming home or coming back to a place, and so we avoided changing too much. People have memories of being here a few years ago. When you have a good memory of a place, you often want to go back there, and see that thing again. So that's true of the bar. We kept our staples pretty much the same.

H: We have booth seating upstairs now. We did a small renovation upstairs to accommodate larger groups of groups of families or friends. We were seeing more groups meet up here, which meant that we needed to have a bit more space for larger groups.

I love the new hand-drawn menu! Are they new drinks and cocktails this year?

I: Thank you! Hisashi hand draws the menu every year!

3 SIGNATURE COCKTAILS / BAR GYU



LOCAL WHISKY OLD FASHIONED

Bar Gyu+ house-blend Nikka Whisky. Bitters

“ We wanted to make a really good Old Fashioned using Japanese whisky. We tried many combinations using Nikka whisky, as it is our native whisky from Yoichi, Hokkaido.

It is such a simple cocktail, so we had to make sure the whisky was right. We use a combo of Nikka Taketsuru Pure Malt, Nikka Black Deep Blend and Nikka Black Rich blend into our house blend of Nikka whiskies and we make our Old Fashioned from them. ”



NORTHERN GIN & TONIC

Nikka Gin. Pine leaf. Haskap Berry. Tonic

“ We use Nikka Coffey gin, which is distilled in Nikka Whisky's signature “Coffey Still”. Nikka Coffey Gin is a premium gin distilled from 100% malted barley and flavored with a unique blend of botanicals, including Japanese yuzu and sansho pepper. We mix it with pine harvested from our house, Wilkinson tonic from Japan, and Haskap berries, which native to Hokkaido. It's a very Hokkaido cocktail, hence its name “Northern Gin & Tonic”. ”



BUTTER ME UP

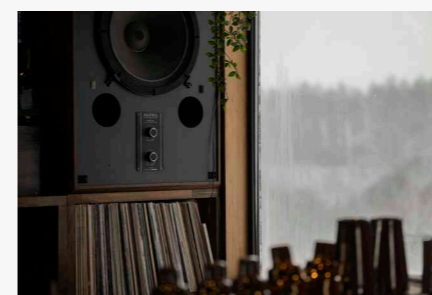
Butter-washed Whisky. Cacao. Butter-scotch. Cream

“ We do a butter wash — a traditional way to add flavours to spirits. Created by bartender Shin Yazaki, who was inspired to create this after his stint in London during the pandemic. With a butter wash, you get the deliciousness of butter that blends perfectly with cacao and butter-scotch. We add a touch of salt and top it with whipped cream. ”

Hisashi takes a lot of care — from the drinks he selects, the music he selects, to all the little touches.

H: On the menu, we have a Highball page this year. We added a few cocktails, we increased the amount of non-alcohol drinks that we have. And this year, we serve only Hokkaido sake.

I: We also decided to make our own beer. It's an IPA by a friend's beer brewing company called Hobo Brewing based in Takamatsu, Shikoku. The beer is called “Take Me North” — a play on the title of the famous 80s Japanese ski movie called “私をスキーに連れてって” (Watashi o ski ni tsurette), which means “Take me skiing”. This IPA would be the type of beer you'd like to drink after skiing — it's like an après beer.



What are some of your favourite ingredients or flavours to work with when creating new cocktails?

I: We try to keep the menu very simple. We focus on domestic products as much as possible. Our whisky selection is really big, and almost exclusively Japanese whisky. We try to use as many local products as possible. We are excited to serve Japanese wine, made by the newest winery in Yoichi called Low Brow Craft. We are using a lot of Japanese Gins. We have Shakotan Gin, and Gin from Niseko distillery. We use Hokkaido butter and cream, and Yoichi apples.



Bar Gyu+ is known for its laid-back, jazzy atmosphere and great cocktails. How would you describe Bar Gyu+'s experience?

I: We hope that [Bar]Gyu provides a sense of place, that it belongs here in Niseko. It's about your all-around experience that extends past the bar. As you walk down a snowy street, you're covered in snow, and you come in and it's warm inside. And there's this window, and you see snow falling. It feels a little like a snow globe. Even from the beginning, we had not thought of [Bar] Gyu as a traditional bar. Hisashi considers Gyu more as an art project. The cocktails are mostly a conduit for conversation. The bar is not so much about showcasing our drinks, it is about you being able to get something delicious, something that has been thought through, so you could enjoy your time with your family and friends.

Do you make your own infusions?

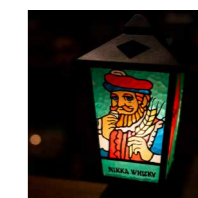
I: Yes, we have a Hinoki Negroni — we infuse negroni with Japanese hinoki (cypress wood). We make champagne

vinegar, and we make our syrups in-house. We'd keep our cocktails pretty classic. I'd say Bar Gyu+ is less about mixology and more about hospitality.

Bar Gyu+ has been named one of the '50 Best - Discovery', voted by a panel of experts of the '50 Best'. What's next for Bar Gyu+, are there any new projects in the works?

We are honoured to be on the list. The '50 Best - Discovery' is a compilation of places all over the world that the panel of experts really like. For this year, we have our limited-edition IPA, and we are having an event with Nikka. We are also looking forward to our summer travels. Next year is our 25th anniversary, so do watch this space!

Thank you Hisashi and Ioanna!



CELEBRATING NIKKA 88 YEARS OF THE KING OF BLENDERS!

Bar Gyu+ is celebrating Nikka 88 years of the King of Blenders! We are using Nikka Black in one of our favorite whisky cocktails, The Hot Nikka Toddy!

Opening hours: 17:00–24:00 / No reservations / Adults only after 20:00

GYUBAR.COM INFO@GYUBAR.COM GYU_BAR

1-50, 2 JO 3 CHOMEI, NISEKO, HIRAFU, HOKKAIDO 044-0081, JAPAN



DINING

EAT-OUT

NEW CAFES, RESTAURANTS & PLACES PART II

BY WHAT'S ON

Here's the second part of our list of notable new places in Niseko — whether it's for dinner, drinks or just to have a chance to relax with friends. Do also check out our list of the What's New in Resort in our previous issue — What's On Niseko Issue #46.

NEW IN RESORT II

TEMPURA ARAKI | SETSU NISEKO, HIRAFU

Lunch: 12:00–14:00 / Dinner: 17:00–23:00

Experience authentic Omakase dining at the new sister restaurant of Sapporo's two-Michelin star 'Tempura Araki'. This intimate dining experience promises a feast for the senses with delicate tempura created to perfection right in front of your eyes.

📍 SETSUNISEKO.COM/EN/DINING/TEMPURA-ARAKI
☎ 0136-55-7453

CUCINA ITALIANA SANTO | KABAYAMA

18:00–23:00 (closed Sun)

Previously known as Swell, Cucina Italiana Santo (or Santo for short) serves authentic Italian cuisine. It preserves traditional cooking methods and uses the freshest seasonal ingredients in its menu.

📍 CUCINAITALIANASWELL.COM 📱 SWELLCUCINAITALIANA

81.NISEKO | COUNTRY RESORT, KABAYAMA

19:00–24:00 / reservation required

81.Niseko is described as a theatrical experience where you can enjoy the experience of dining, from the preparation to its final artistic expression & presentation. The chef/artist prepares a carefully curated course menu with wine pairing.

📍 81.NISEKO ☎ 080-4013-3325

SNOWY NISEKO | KUTCHAN

11:00–17:00 (closed Tues & Wed)

Introducing the newest cafe in town, Snowy Niseko a cosy and inviting space that serves up a selection of cookies, cakes, smoothies, coffee, as well as hot dog & burrito.

📍 SNOWY-NISEKO.BUSINESS.SITE 📱 SNOWYNISEKO

APRÈS BAR MILKY'S | ANNUPURI

Cafe: 07:30–15:00 / Bar: 16:00–23:00

Located just 2 min from the Annupuri Gongola, Après ski bar Milky's is Annupuri's newest après ski bar. Stop by for coffee, beer, and artisanal cocktails from 16:00!

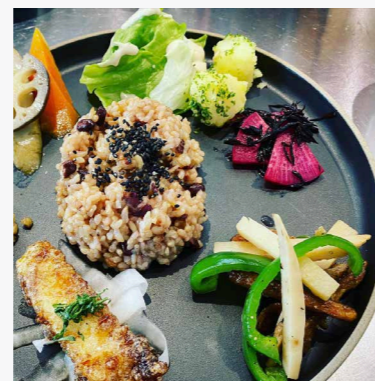
📍 N-MH.NET 📱 APRESBARMILKYS

FREDDIE'S | HIRAFU

16:00–late

Freddies is back! Après bar from 16:00, and a dance party with great music and guest DJs from 22:00. Check their Facebook page for the latest club events, and guest DJs!

📍 FREDDIES.JP 📱 FREDDIES.JP



(Top): Tortilla Sanbarco in Aoshima, Miyazaki (image ©Sanbarco) / (Bottom L-R) Tacos, Sanbarco Niseko at Niseko Backcountry Lodge; and Vegan Brown Rice Plate, Aoisora's pop-up at Gentem Cafe (image ©Takehiro Tommynaaga)

NISEKO BION FIREWOOD ITALIAN & STEAK | IZUMIKYO

17:00–23:00 / reservation required

Niseko Bion aims to bring you the best & freshest Hokkaido meat; seafood and seasonal vegetables in a traditional Italian firewood cuisine style. Niseko Bion boasts a carefully curated list of French, Italian and Japanese wines that pair excellently with the course menu.

📍 BION2202.COM/NISEKO ☎ 0136-55-8739

ARURI RAMEN | SETSU NISEKO, HIRAFU

11:00–22:00

AFURI is a well-known ramen restaurant in Tokyo, LA & Lisbon. Afuri's ramen is handcrafted in-house daily. Try the Afuri's Signature Yuzu Shio Ramen and the vegan Tan Tan Noodles made with hazelnuts and miso, as well as their homemade gyozas.

📍 SETSUNISEKO.COM/AFURI

☎ 0136-55-7756

MUSIC BAR MINA MINA | HIRAFU

17:00–24:00

Long-time Niseko favourite, Mina Mina is now rebranded as a music bar! Sit by the fire in the old ski lodge and enjoy a selection of après drinks, beers, and whiskies. There are live events, local & guest DJs, and open mic nights.

📍 NISEKOMINAMINA.NET ☎ 090-9437-4141

POP-UP RESTAURANTS & CAFES

TORTILLA SANBARCO | MOIWA

11:30–14:00 & 18:00–22:00 / until end March

Sanbarco is a popular tacos restaurant from Aoshima, Miyazaki known for their fresh tacos and organic wine selection. Operating at Niseko Backcountry Lodge in Moiwa until the end of March (tbc), Sanbarco brings their unique fusion of Mexican and Japanese flavours in their taco creations and warm hospitality to Niseko.

📍 SANBARCO0706 ☎ 0136-58-2950

AOISORA | GENTEM CAFE, KABAYAMA

11:30–20:00 (last order 19:30) / Tuesdays

Organic vegan cafe Aoisora from Sapporo does a pop-up at Gentem Cafe on Tuesdays. Try their brown rice plates with seasonal side dishes, spaghetti with soy meat and vegan chicken curry, as well as vegan cakes & desserts.

📍 AOISORANAGARERUKUMO ☎ 090-7644-2964

SPROUT X BAKE HORN | HANAZONO 308

8:00–19:00

Local coffee roastery Sprout from Kutchan collaborates with Bake Horn at its new cafe at Hanazono 308. You can now enjoy Sprout's coffee with Bake Horn's freshly baked breads! Also on the menu are soups, cakes and soft-serve ice cream

📍 SPROUT-PROJECT.COM 📱 SPROUTNISEKO

*Opening hours could change through the season, do check for updates.

Note: As a measure to reduce the risk of infection from the coronavirus, some locations are operating on reduced hours, or are closed temporarily. Do contact the individual venues for the latest updates on their schedule.

SHOPPING

COOL WINTER ESSENTIALS

BY WHAT'S ON

Stay chic and warm on the mountain with these winter essentials. From the highly coveted step-on snowboard boots and bindings to fashionable and functional ski jackets and heated gloves, we've put together a selection of quality gear to help you look and feel your best on the slopes this season.



01

OYUKI MAAD GORE-TEX MITT | Rhythm ¥17,010 (+tax)
Designed by freeskiier Maude Raymond, this GORE-TEX mitt represents MAAD LOVE and Maude's unique style is influenced by 70s ski and surf culture.

📍 RHYTHMJAPAN.COM



02

OYUKI PROCLAVA | Rhythm ¥3,510 (+tax)
Made from a warm, breathable, super-stretch material, with a strategic hinge point for uncompromised performance and compatibility with lots of different face shapes.

📍 RHYTHMJAPAN.COM



03

EVO WORKWEAR BEANIE | Zaka ¥3,7800 (+tax)
A blend of acrylic materials for durability and premium Merino wool for insulation and comfort, this is a hat you will wear for years, proudly designed by Evo.

📍 RHYTHMJAPAN.COM



04

BURTON RULER STEP ON SNOWBOARD BOOTS & MEN'S BURTON STEP ON X RE:FLEX SNOWBOARD BINDINGS
BURTON Boots ¥46,200 (w/tax) / Bindings ¥57,000
The men's Step On X Re:Flex Snowboard Bindings pair the convenience of step-on entry with the pro-caliber control.

📍 BURTON.COM/JP



05

EVO SEA TO SKY 26L BACKPACK | RHYTHM ¥15,120 (+tax)
The Evo Sea to Sky 26L Backpack is a multi-functional day bag that makes it from the office to the outdoors with ease.

📍 RHYTHMJAPAN.COM



06

AZTECH MOUNTAIN SUPER NUKE JACKET (MEN'S) | RHYTHM ¥304,920 (+tax)
This technical ski jacket is insulated with traceable down for the ultimate warmth.

📍 RHYTHMJAPAN.COM



07

HEATED GLOVES | Lots of Powder ¥28,710 (w/tax)
Equipped with a heating technology that ensures uniform heating over the entire hand and a plush interior lining, you'll have toasty mitts and be able to ski, snowboard, or simply just head out into the powdery wilderness with ease and comfort.

📍 LOTSOFPOWDER.COM



08

RG1-DX GHOST WESTERN FIT | Lots of Powder ¥44,000 (w/tax)
Triple-layer ski goggles on a triple matte white shell. In helmet audio compatible, magnetic chin strap, ventilated system, fog-free magnetic lenses & goggles.

📍 LOTSOFPOWDER.COM



09

PRO MAGNETIC MIRRORED SKI GOGGLES | Lots of Powder ¥29,000 (w/tax)
This rimless and stylish mirrored ski goggle gives you excellent peripheral vision on the slopes. Features easily interchangeable magnetic lens with a side lock for maximum safety.

📍 LOTSOFPOWDER.COM

DINING

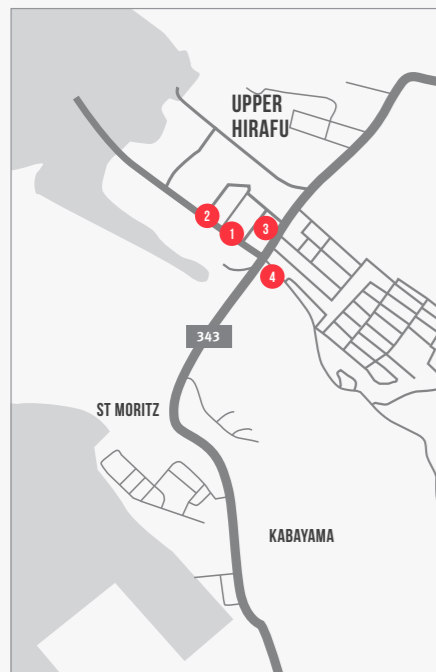


Image courtesy of Mana / Dohyo Donuts

MOBILE EATS: FOOD TRUCKS

BY WHAT'S ON

The food truck scene in Niseko adds to the lively snow culture with a variety of cuisines to choose from. Whether you're looking to refuel after a day on the slopes, satisfy a late-night craving, or cure a hangover, there's something for everyone. From curry to pizza to fish and chips, each truck brings its own unique flavour and adds to the area's diverse culinary offerings. These mobile food kitchens operate in different locations, providing a fun and dynamic alternative to traditional, permanently located food stands. These are some of our favourites to get you started on your Food Truck Discovery Journey in Niseko!

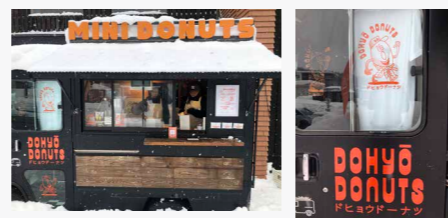


... AND WHERE TO FIND THEM

- 1 **Hirafu-zaka:** You can find a couple of food and coffee trucks up the main Hirafu street towards Alpen Hotel, including % Arabica coffee shop at hirafu188 and Dohyo Donuts.
- 2 **Hirafu Food Truck Area:** A cluster of mobile food trucks parked on a vacant plot of land between Seicomart and Shiki Niseko on Route 343. Some operate day and night, others just evenings.
- 3 **Hirafu Food Truck Area:** A cluster of mobile food trucks parked on a vacant plot of land between Seicomart and Shiki Niseko on Route 343. Some operate day and night, others just evenings.
- 4 **Food Truck Yard:** Just 20m down the street towards Lower Hirafu, a new Food Truck area with popular Food Trucks from Sapporo!

... AND NOT TO MISS..

We were able to include some of the fabulous food trucks on this list, but there are also lots of exciting food trucks around Hirafu and Niseko: Take your pick from freshly made french fries, gyoza, tacos, hot wine and many more!



DOHYO DONUTS

What: Hot & fresh mini donuts
Price: Bag of 6: ¥600 / 10: ¥1,000 / 24: ¥1,800
Where: Outside Rhythm Summit 1

About:
 On the main street of Hirafuzaka, just outside Rhythm Summit, newly-launched Dohyo Donuts is one of the most popular food trucks around. Grab a bag of 6 to go with coffee from Rhythm & Beans coffee stand and you're good to go.

What we love:
 Made to order and served hot and fresh to order, the mini donuts are heaven in every bite. Crispy, sugary (but not overly sweet) with a hint of cinnamon, and it's light and fluffy on the inside. It's the perfect all-day winter snack!



% ARABICA NISEKO (HIRAFU 188)

Serving: Coffee
Price: ¥400 for an Americano (short)
Where: Hirafu-zaka 2

About:
 % Arabica Coffee is the first Japanese speciality coffee franchise to open in Niseko. Founded in 2014 by owner Kenneth Shoji, who works with head barista Junichi Yamaguchi, % Arabica currently has branches in nine countries and has gained a following with its stylish vibe and superb coffee. % Arabica Niseko uses its original blend of beans and single-origin beans from Ethiopia.

What we love:
 The soy latte was perfectly made – creamy, smooth and delicious. For coffee connoisseurs, try the original blend Americano. Also recommended: the Spanish latte with condensed milk (served hot or cold).



TAJ MAHAL

Serving: Indian cuisine
Price: ¥850 for the Vegetarian Taj Roll
Where: Hirafu Food Truck Area 3

About:
 You can find an impressively extensive menu at the Taj Mahal food truck. You can order dishes from Chicken Tikka Masala, Biryani, Naan, Samosas and Wraps here.

What we love:
 The vegetarian Taj naan roll is whopper of a wrap. It is perfect for those on the go. With umpteen curries to choose from, this friendly kitchen serves up a feast fit for a maharaja... or just a hungry bunch of skiers. Do also check out their newly opened restaurant located beside Seicomart!



OMOCHIYA GET

What: Hokkaido Mochi Burger
Price: ¥1,000 for Premium Bacon Mochi Rice Burger
Where: Food Truck Yard 4

About:
 Stationed at the Food Truck Yard, Omochiya Get serves up Japanese-inspired Mochi Burgers, made with a special blend of mochi rice from Yakumo Town and Kenbuchi Town in Hokkaido. Their soy sauce is made from soybeans from Yakumo Town, fresh spring water, bonito & shitake mushrooms.

What we love:
 Omochiya Get's Mochi Burgers offers a gluten-free option to the traditional burger with Japanese flavours. Do also try their Japanese pickles Takana burger (vegan*), and sweet red bean mochi soup.

*Listed as vegan, but to be verified

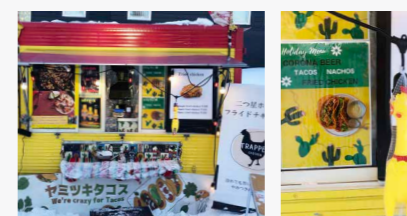


THE FLYING FISH

Serving: Fish and Chips
Price: ¥1,200 for Cod and Chips
Where: Hirafu Food Truck Area 3

About:
 The Flying Fish cooks up fresh and delicious food. Everything is locally sourced (apart from the snickers!) Fresh cod is used and everything is cooked to order.

What we love:
 As fish and chip enthusiasts, we can confirm that these chips are the real deal. Chip shop cut and excellent batter on the fish. They even do deep-fried snickers! We especially liked the authentic touch of them adding a piece of newspaper into the bag for that real chippie feel.



TRAPPER CHICKEN

What: Fried Chicken
Price: ¥1,350 for the Spicy Fried Chicken
Where: Food Truck Yard 4

About:
 Trapper Chicken is a popular fried chicken food truck from Sapporo, Japan. They offer a unique twist on traditional fried chicken by using locally sourced ingredients and infusing flavours inspired by the Hokkaido region.

What we love:
 Their menu features classic fried chicken, spicy fried chicken, a variety of tacos and nachos, and corona beer. They offer a great option for those looking for a delicious and satisfying meal on the go.



YAMASUKE SANDWICH AND DELI

What: Sandwiches
Price: ¥1,000 (half) / ¥1,700 (whole) Bolognese Cheese
Where: Hirafu Food Truck Area 3

About:
 Sandwich and Deli Yamasuke food truck is originally from Tsubetsu, Hokkaido. Yamasuke sources their ingredients from Tsubetsu-cho and Hokkaido, and they use natural ingredients as much as possible.

What we love:
 We had the whole Bolognese Cheese sandwich for dinner. It was, without a doubt, the biggest sandwich we've eaten. It could probably feed a small family for 4 days. The sandwich – made with a whole baguette, a generous meat sauce filling and crunchy greens – was just divine.



HASAM

What: Rice Sandwich
Price: ¥800 for the Fried Chicken Hasam
Where: Food Truck Yard 4

About:
 A take on the traditional sandwich, Hasam Rice sandwich is made from carefully selected sticky rice, seaweed, tamagoyaki (omelette) and Shiretoko Zangi (Hokkaido fried chicken)

What we love:
 The Hasam rice sandwich is a cross between a sandwich, an open Japanese hand roll and an onigiri. You can choose from a variety of unique options and toppings, from Zangi and bacon to cheese and pickles.

SHOPPING

NISEKO GIFT IDEAS

BY WHAT'S ON

Looking for holiday gifts and souvenirs from Niseko that are functional and cool? Here are our picks of made/designed/produced in Niseko craft and products that we love. They make great gifts for your family and friends, or to take your fun-filled holiday memories home with you.



COLLEGE TEE NISEKO | Rhythm ¥4,050 (+ tax)
Our classic College Tee is a must-have whether you visit us for a day, a week or a year!
📍 RHYTHMJAPAN.COM



CUP NOODLE KIDS HOOD NISEKO | Rhythm ¥4,500 (+ tax)
The Noodle Cup Hood is the essential souvenir to take home or give as a gift.
📍 RHYTHMJAPAN.COM



BARRACUDA HIGH PERFORMANCE | Gentemstick
¥112,000 (+ tax)
A slimmer version of the Barracuda, our most versatile Fish-shaped board. A perfect mid-length board.
📍 GENTEMSTICK.COM



WATERPROOF NISEKO STICKERS | Alpen Hotel Shop (¥540)
We love these waterproof stickers for our skis/snowboards! Choose from the many colours available.
📍 HOTEL-NISEKOALPEN.JP



NISEKO JUNMAI GINJO SNOWMAN SAKE | Lucky and most good shops in Niseko ¥2,9400 (+ tax)
Named "Yuki Daruma" (or Snowman), this junmai ginjo sake by Niseko Shuzo (Niseko Sake Brewery) comes in a collectible snowman bottle!
📍 HOKUYU-LUCKY.CO.JP/POST_SHOP/NISEKO-SUPERMARKET-LUCKY



OYUKI TOSHIKAZU UNISEX HOOD | Rhythm ¥9,810 (+ tax)
Created with Oyuki's key style principles in mind, homegrown brand Oyuki's Toshikazu Hoodie is designed to become a streetwear staple.
📍 RHYTHMJAPAN.COM



MT YOTEI SOCKS | Niseko View Plaza ¥990 (w/tax)
Add a splash of style to your wardrobe with these cute Mt Yotei socks!
📍 MICHINOEKINISEKO



BURTON NISEKO T-SHIRT | Burton Niseko ¥4,070 (w/ tax)
This retro, unisex Burton Niseko t-shirt makes the perfect gift from Niseko. (Available in white & black)
📍 BURTON.COM 📱 BURTONSTORENISEKO



WOODLEY'S WONDERFUL WINTER ADVENTURE
Explore Niseko, Burton, Tomo & online ¥1,800 (+ tax)
"Woodley's Wonderful Winter Adventure" by Dan Piercy and Marina Tanaka is the first in a series of illustrated books set in the Niseko area. Following the adventures of local legend Woodley the border collie through the wild and beautiful environment of Hokkaido.
📍 WOODLEYWONDERFULADVENTURE.COM



CHILLY NISEKO COCKTAIL MIX | The Cabin Niseko ¥800 (w/tax)
Looking for something quirky? This bottle of The Cabin's famous Chilly Niseko cocktail mix is the perfect gift!
📍 THECABIN.JP



ETHEREAL FIR SPRAY | Niseko View Plaza
¥1,000/30ml; ¥2,000 / 100ml (+ tax)
Take home a scent of Niseko's forest. Locally sourced and hand crafted in Niseko, this room and fabric spray helps to purify the air and give a sense of calmness to your space.
📍 MICHINOEKINISEKO

APRÈS

OUR FAVOURITE HOT CHOCOLATE

BY WHAT'S ON



Hot Chocolate from the Pow Bar Cafe (image ©Pow Bar Cafe)



There's nothing quite like a warm cup of hot chocolate after a day on the mountain. Here's a list of our favourite hot chocolate in town to help you find your perfect winter warmer:

HIRAFU

MOUNTAIN KIOSK COFFEE HOURS: 07:00–17:00
Mountain Kiosk Coffee, conveniently located next to the Hirafu Welcome Centre, serves delicious Hot Chocolate and Hot Rum Chocolate. Soy milk available.
📍 NEXT TO GRAND HIRAFU WELCOME CENTRE
📍 MOUNTAIN KIOSK COFFEE

GREEN FARM CAFE HOURS: 07:00–20:30

One of our favourite all-day cafes in Hirafu, Green Farm is a great stop for Hot Chocolate or coffee after a day on the slopes. Soy and oat milk available.
📍 1F CHATRIUM NISEKO, HIRAFU
📍 GREENFARM CAFE

RHYTHM & BEANS COFFEE HOURS: 08:00–18:00

Stop by Rhythm Base or Rhythm Summit for a good cup of Hot Chocolate or Hot Rum Chocolate. Soy, oat and almond milk available.
📍 RHYTHM SUMMIT & RHYTHM BASE
📍 RHYTHM AND BEANS COFFEE

% ARABICA NISEKO HOURS: 08:00–17:00

% Arabica Niseko uses its original blend of beans and single-origin beans from Ethiopia. On its menu is also a delicious Hot Chocolate. Soy, oat and almond milk available.
📍 HIRAFU188
📍 ARABICA NISEKO HIRAFU188

MUSU HOURS: 11:00–24:00

Popular après hangout Musu is a perfect place for a hot chocolate. Try the Hot Chocolate and the Spicy Hot Chocolate, or The Hot Choco Brandy (w/ alcohol). Soy milk available.
📍 2F ODIN PLACE, HIRAFU
📍 KOKONISEKO.COM

BEYOND HIRAFU

THE POW BAR CAFE HOURS: 08:00–16:00 (closed Wed & Thurs)
The Pow Bar Cafe makes a decadent hot chocolate with high-quality cacao powder. Try it with your favourite plant-based milk option! Soy, oat, almond & coconut milk available.
📍 OPPOSITE NISEKO VIEW PLAZA
📍 THE POW BAR

MILK KOBO'S CAFE EST HOURS: 10:00–17:30

Niseko Takahashi Dairy Farm (also known as Milk Kobo) has a new line of chocolate products under the new brand "Cacao Crown". All the products are made locally from cacao beans imported from around the world and processed locally and crafted together with Takahashi Dairy Farms very own milk. On Cafe Est's menu are their chocolate drinks – Cafe Mocha, Hot Chocolate and Hot Bitter Chocolate, as well as a variety of products including chocolate bars, chocolate milk jam, cacao nibs, soft cream, and more.
📍 OPPOSITE MILK KOBO, HIGASHIYAMA
📍 CACAO-CROWN.COM

PARK HYATT NISEKO HOURS: 11:00–19:00

Through an exclusive partnership with famed patisserie Pierre Hermé Paris, Park Hyatt Niseko treats guests to a variety of exquisite desserts, including the luxurious Pierre Hermé Hot Chocolate at The Lounge and The Deli. Soy milk available.
📍 THE LOUNGE, PARK HYATT NISEKO HANAZONO, 1F
📍 PARKHYATTNISEKO

PI-KAN ROLL PIZZA HOURS: 11:30–18:30 (closed Wed & Thurs)

Pikan Roll Pizza sits on the edge of Niseko Town, serving pizza rolls, sweets, and decadent hot chocolate.
📍 KONDO, NISEKO
📍 ROLLPIZZA.PIKAN

PROFILE

CHAT WITH NAIKO BLAKE

FOUNDER
NICAIO BEAN-TO-BAR CHOCOLATE



Made from ethically-sourced Guatemalan cacao beans, and vanilla-infused Hokkaido beet sugar, Nicao bean-to-bar chocolates are handcrafted in small batches right here in a boutique chocolate studio in Niseko. We had a chat with Naiko Blake, founder and co-owner, of Nicao about making chocolates by hand and the flavour she likes best.

Q. WHEN DID YOU START NICAIO AND HOW HAS NICAIO EVOLVED OVER THE YEARS?

A: I started nicao in 2016, very much as a hobby. As our chocolate has become increasingly popular, we've increased the product range, invested in some equipment, have more people working, and built some great relationships.

Q. TELL US ABOUT THE BEAN-TO-BAR PROCESS, AND WHAT'S THE MOST CHALLENGING PART OF THE PROCESS?

A: We import our cacao directly from Guatemala, then hand sort the beans, roast, winnow, grind, temper, and mould. While we do have machines, it's very hands-on and takes time. Tempering is a science and an art.

Q. HOW MANY FLAVOURS DO YOU HAVE TO DATE? & WHICH ONES ARE VEGAN?

A: Nine flavours in total, six of which are vegan – Dark, Umeshu-Raisin, Espresso, Raspberry, Hakkoginger and Chilli-sea salt. We also make seasonal barks.

Q. WHICH IS NICAIO'S BEST-SELLING FLAVOUR? DO YOU HAVE A FAVOURITE?

A: While Umeshu-raisin is the best-selling flavour, I have a thing for our Chilli Sea Salt bar.

Q. WHAT'S NEXT IN THE PIPELINE FOR NICAIO, WHAT CAN WE LOOK FORWARD TO?

A: Our hot chocolate mix is coming soon! Single-origin Guatemalan cacao powder with milk powder and beet sugar - both from Hokkaido. It's sooooo good :)



Nicao chocolate bars are available at major locations around Niseko and on Nicao's online shop.

📍 NICAIO.JP 📍 NICAIO_CHOCOLATE

LOCALS TIPS



Rider: Kiminobu Kimura (Photo: ©Takahito Mizutani)

ME & MY RIDE

SNOWBOARDERS/SKIERS & THEIR GEAR



BY WHAT'S ON

We asked some local and seasonal riders the gear that they are riding with this season, and their best tips for on and off mountain.



AARON JAMIESON AUSTRALIA / NISEKO LOCAL PHOTOGRAPHER / AARON JAMIESON PHOTOGRAPHY

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
Snowboard. But when it's spring... I'm not opposed to some parallel precision on the groomers.

WHAT GEAR ARE YOU RIDING THIS SEASON?
For me, the Gentemstick Big Fish is the ultimate Niseko snowboard. Ultra-responsive and a deep pow weapon... but the last couple of seasons, I'm being pulled in a new direction by the Chaser HP... a sleeper in the Gentem quiver and an all-mountain, all conditions joy rider.

YOUR BEST PIECE OF ADVICE?
Wake up early. Enjoy every turn.

WHAT DO YOU DO FOR APRÈS?
I'd usually go to work after a few morning laps. Otherwise, it begins with a Sapporo classic and could end anywhere...

THIS YEAR, I'D LIKE TO _____
Ride pow!



NORRIS SCOTT CANADA / NISEKO LOCAL ENERGY BAR MAKER AT THE POW BAR

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
Ski

WHAT GEAR ARE YOU RIDING THIS SEASON?
The pair I use most is an all-mountain (88mm underfoot) that can handle any condition. For super deep days and backcountry, I use handmade Swedish skis, Extrem (118mm underfoot). On days I want to rip groomers, I use a race ski (68mm underfoot).

YOUR FAVOURITE LOCAL SPOT?
Skiing anywhere in the trees. There is a muffled silence in the snowy trees of Niseko that makes this place so special.

YOUR BEST PIECE OF ADVICE?
Be respectful of others using the mountain.

THIS YEAR, I'D LIKE TO _____
... take my one-year-old son skiing for the first time.



KIMINOBU KIMURA AOMORI / NISEKO LOCAL SKI INSTRUCTOR / KIMURA KIMINOBU SKI SCHOOL / EX-OLYMPIAN / RANKOSHI TOWN AMBASSADOR

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
I mostly ski, and I cross-country ski sometimes.

WHAT GEAR ARE YOU RIDING THIS SEASON?
Atomic Backland powder skis. I'd recommend it for all riders, including powder beginners! I'm also wearing KJUS — its quality is incredible.

YOUR FAVOURITE LOCAL SPOT?
Mt. Yotei. I remember my early [fun] skiing experience as a child on Mt. Hakkoda with my dad. I was able to feel this again when I skied on Mt Yotei. The views from Mt Yotei were stunning, and it was wonderful to be able to connect with the energy and beauty of nature.

WHAT DO YOU DO FOR APRÈS?
Onsen! I recommend Yukichichibu and Yusenkaku Onsen.

THIS YEAR, I'D LIKE TO _____
... do a Snow Mobile tour in Rankoshi!



MAYUMI HONDA HOKKAIDO / NISEKO LOCAL EXECUTIVE PROJECT MANAGER / H2 GROUP

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
I mostly snowboard but I like skiing in spring.

WHAT GEAR ARE YOU RIDING THIS SEASON?
Island Snowboards Volume One, I love this board because it's designed and made in Niseko and it's really fun to ride, I take this board for any powders & groomers days.

YOUR FAVOURITE LOCAL SPOT?
A quiet day in Rusutsu!

WHAT DO YOU DO FOR APRÈS?
One word — ONSEN!

THIS YEAR, I'D LIKE TO _____
... explore the mountains in Furano!



GLEN CLAYDON AUSTRALIA / NISEKO LOCAL PHOTOGRAPHER / GLEN CLAYDON PHOTOGRAPHY

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
I do both and mainly ski when I am working or touring as I find it easier to move around. I snowboard mainly for fun when I am not carrying too much camera gear.

WHAT GEAR ARE YOU RIDING THIS SEASON?
I ride the Offshore Cabin FEVER, Gentem Bigfish and a Burton Family Tree Hometown Hero. All great boards. I ski Volkl BMT 109 / BMT 122.

YOUR FAVOURITE LOCAL SPOT?
It is hard to beat a run off the peak of Mt. Annupuri in good conditions.

YOUR BEST PIECE OF ADVICE?
Be prepared for all eventualities and if touring snow safety training and basic first aid.

WHAT DO YOU DO FOR APRÈS?
I usually like to hit an onsen after riding. For a few drinks before or after dinner, I'd head to Temporada or Bar Gyu.



NANAMI W. JAPAN/AMERICA/DENMARK/NISEKO LOCAL FREELANCE PROJECT MANAGEMENT CONSULTANT

DO YOU MOSTLY SKI / SNOWBOARD OR BOTH?
Snowboard!

WHAT GEAR ARE YOU RIDING THIS SEASON?
Venture's Oracle Splitboard, Island Snowboards' Volume 1, & Offshore's Cabin Fever.

YOUR BEST PIECE OF ADVICE?
Smile, have fun and respect the environment.

WHAT DO YOU DO FOR APRÈS?
Onsen!

THIS YEAR, I'D LIKE TO _____
... be able to do Ekapada Sirasana*!

*Ekapada Sirasana: Foot behind the head yoga pose

LET'S ONSEN!

BY WHAT'S ON



Nothing beats a nice, warm soak in an onsen to unwind and soothe those tired muscles after a day on the slopes. With the number of great onsens in Niseko, it can be hard to decide which to go to. We asked the locals their top recommendations, and we've compiled a list of favourites for you to choose from:

CLOSET TO HIRAFU

NISEKO PRINCE HOTEL HIRAFUTEI (HIRAFU)

7:00am–10:30am, 1:30pm–11:00pm (Last entry 10:00pm) / Price: ¥1,000 Adult

Hirafutei Onsen is one of the few onsens in Hirafu open to the public (non-hotel guests). It boasts Mt. Yotei views from the women's bath and Mt. Annupuri views from the men's bath.

📞 HIRAFUTEI.INFO 📞 0136-23-2239

MOST SCENIC

YUKICHICHIBU (RANKOSHI)

10:00am–8:00pm Last Entry 7:00pm / Price: ¥800 Adult

Yukichichibu Onsen offers an immersive and magical bathing experience with its sulfur-rich waters and stunning views.

📞 TOWN.RANKOSHI.HOKKAIDO.JP 📞 0136-58-2328

LOCAL'S FAVOURITE

IKOINO YUYADO IROHA / IROHA (ANNUPURI)

12:00pm–10:00pm (Last Entry 9:00pm) / Price: ¥800 Adult

Located at the base of Niseko Annupuri, this beautiful onsen uses natural, free-flowing water which is believed to be good for the skin.

📞 NISEKO-IROHA.COM 📞 0136-58-3111

YUGOKORO-TEI (MOIWA)

4:00pm–11:00pm / Price: ¥1000 Adult

Yugokoro-Tei (Moiwa) features a large outdoor bath in a natural forest setting.

📞 NISEKO-ANNUPURIONSEN.COM 📞 0136-58-2500

ONSEN WITH PRIVATE ROOMS

KANRONOMORI

Reservations recommended

11:00am–10:00pm Last Entry 9:00pm

Price: Private Onsen ¥3,500 + ¥900 Adult

Kanronomori has a large public onsen and also offers a private onsen for hire for 50 minutes for a more exclusive experience.

📞 KANRONOMORI.COM/ONSEN 📞 0136-58-3800

KIRA NO YU

Reservations recommended

10:00am–9:30pm Last Entry 9:00pm

Price: Private onsen ¥1,000 + ¥500 Adult

Kira No Yu is located right next to the Niseko JR railway station. This onsen features a modern design, large indoor baths and outdoor baths.

📞 WWW16.PLALA.OR.JP/KIRANOYU 📞 0136-44-1100

APRÈS

TIME FOR TEQUILA

CLASE AZUL TEQUILA X POWDER ROOM NISEKO

BY WHAT'S ON | FEATURE BY POWDER ROOM NISEKO
IMAGES COURTESY OF POWDER ROOM NISEKO & CLASE AZUL



Ferri Khadem



Handmade ceramic decanters

Tequila has become so popular in recent years that it was named the top trending spirit of 2022, with premium and ultra-premium tequila changing the way it's perceived. The once brash, salt-and-lime-club-shots drink that tequila was mostly associated with is now a cool, classy drink to be sipped and savoured.

On the top of this trend is Clase Azul tequila – known for its luxury, high-quality and complex tastes. Recently, Clase Azul collaborated with Powder Room Niseko to offer a special selection of their tequila for visitors to enjoy. We had a chat with Ferri Khadem, the brand ambassador of Clase Azul to learn more about this much-talked-about tequila brand.

Clase Azul Tequila brand ambassador Ferri Khadem will be doing master classes and guest bartending at Powder Room Niseko this season.

POWDERROOMNISEKO.COM | POWDERROOMNISEKO | CLASEAZUL.COM

Q. WHAT IS CLASE AZUL TEQUILA, AND WHAT MAKES IT UNIQUE?

A. Clase Azul tequila is a premium brand of tequila that originated in Mexico in 1997. Clase Azul tequilas are made with agave plants that are grown in the highlands of Los Altos de Jalisco and aged in oak barrels for a minimum of eight months. The higher altitude of Jalisco gives the tequila a fruitier, sweeter taste.

Q. WHAT MAKES IT SO DIFFERENT FROM OTHER TEQUILAS ON THE MARKET?

A. Clase Azul tequila is currently available in six different varieties: Plata, Reposado, Gold, Ultram, Añejo and Durango (Mezcal). The Plata variety is the most popular. The Reposado variety is made with 100% Blue Weber Agave and aged for eight months in oak barrels, while the Añejo variety is aged in oak for 25 months. Clase Azul tequila is typically distilled twice and has a smooth, mellow taste. Each comes with its own unique handmade ceramic decanter.

Q. WHAT ARE SOME RECOMMENDED WAYS TO ENJOY CLASE AZUL TEQUILA?

A. Clase Azul Reposado Tequila is best enjoyed neat or on the rocks. Simply pour it into a glass and enjoy the smooth, rich flavour. You can also use it with your favourite cocktails.

Q. YOU HAVE CREATED 6 COCKTAILS FOR POWDER ROOM, WHICH IS YOUR FAVOURITE?

A. I enjoy all of them, but the Yuzu Highball stands out as particularly unique, as it captures the essence of Japan. It is easy to drink while still maintaining a strong Agave flavour.

Q. WHAT IS YOUR IMPRESSION OF POWDER ROOM AND NISEKO? IS THIS YOUR FIRST TIME IN TOWN?

A. I love the vibe and decor at Powder Room. I've visited Niseko 5 times, with three of them in the last month. I love the snow and I'm looking forward to the Mr/Miss World Niseko event in March.

ACTIVITIES

GUIDE TO SNOW SHOEING

BY GREG HOUGH / WHAT'S ON | FEATURE BY EXPLORE NISEKO / IMAGES COURTESY OF EXPLORE NISEKO



The powdery snow and breathtaking landscapes provide the perfect setting for an adventurous and memorable snowshoeing experience. Whether you're a beginner or an experienced snowshoer, Niseko offers a variety of trails to explore, from easy and scenic routes to more challenging and backcountry terrain.



GO SNOW SHOEING IN NISEKO

What started thousands of years ago as an essential mode of winter transportation has evolved into a popular winter recreational activity and if you've never done it before, you might ask, "Why go snowshoeing?" Besides the obvious scenic beauty that can only be experienced by strapping on a pair of snowshoes and going into the wilderness, here are a few other reasons:

- Snowshoeing is inexpensive compared to most on-mountain activities.
- No specialized gear is required. All you need are snowshoes and poles and these are provided.
- It's a great social activity for all ages and ability levels
- It is great winter exercise and good for both the mind and body.

There is a range of snowshoe experiences available in Niseko depending on timing and ability, all with experienced local guides.

01. SNOWSHOE ON A FROZEN LAKE

Join us on an adventure to Lake Hangetsu - a half-moon-shaped lake at the base of the iconic Mount Yotei. The guide will take you on a hike through the winter forest around the lake with a quick stop for a hot drink along the way and depending on the time of year, guests can walk down to and on the frozen lake surface with views back to the shore. Suitable for all ages and ability levels.

02. BACKCOUNTRY SNOWSHOE TOUR TO A NATURAL ONSEN

This unique snowshoe tour takes you deep into the backcountry with unbelievable mountain views, ending at a natural onsen where you can soak your feet and enjoy a hot drink. After a short break, continue with a tour ending at a famous onsen, where you can soak away all your troubles and aches. Suitable for adults and kids above 13 yrs.

03. RIVER SNOWSHOE

A snowshoe along the riverbanks of the Shiribeshi River provides breathtaking views of snow mushrooms and surrounding nature. If you are lucky, you may also see some incredible bird life or other wildlife. Stop to take it all in and enjoy a hot chocolate. This tour is suitable for all ages and ability levels.



Contact Explore Niseko for more information on private or group tours

EXPLORE-NISEKO.COM | 0136-55-5578 | ACTIVITIES@EXPLORE-NISEKO.COM

SCAN TO WIN!
ORDER A BOTTLE OF WINE & STAND A CHANCE TO WIN A 6-NIGHT HOLIDAY IN 2023/24 FOR 4 IN NISEKO & RUSUTSU WORTH ¥1,000,000!
*10 DEC 2022 – 10 MAR 2023

UNWIND AFTER A DAY ON THE MOUNTAIN

GOOD WINE
GOOD FRIENDS
GOOD VIBES

OPEN 15:00 TO 20:30 DAILY
LOCATED INSIDE EXPLORE NISEKO ACTIVITY CENTRE, MIDDLE HIRAFU

THE LOCAL
APRES WINE BAR

THE BLACKBOARD

BY EXPLORE NISEKO

20 JAN – 31 MAR 2023

SNOWSHOE TOUR SPECIALS

SNOWSHOE ON FROZEN LAKE
GROUP TOUR 2 HOURS / ¥7,500 P/P

BACKCOUNTRY SNOWSHOE AND ONSEN TOUR
4 HOURS / ¥14,500 P/P

ADVENTURE SPECIALS

BACKCOUNTRY SNOWMOBILE TOUR
GUIDED 4 HOURS / ¥42,000 P/P

CAT SKIING TOURS
FULL DAY FROM ¥60,000 P/P

ONSEN TOUR
2 HOURS / ¥4,000 P/P

RUSUTSU BUS
DPT 8:00 RTN 15:00
¥5,000 P/PERSON (LIFT PASS EXCLUDED)



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0136-55-5578
ACTIVITIES@EXPLORE-NISEKO.COM



St Moritz Development Blocks | JPY 98,000,000 | | 5 minutes' drive to lifts | Land 990 m² (Approx. 299.475 Tsubo)

OWN THE DREAM



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REAL ESTATE

WHERE TO BUY ON A RISING MARKET?

BY WHAT'S ON | FEATURE BY NISEKO PROPERTY

(RIGHT)
MIZUNARA | LOWER HIRAFU | HOUSE
298,000,000 JPY
4 BEDROOMS, 3 BATHROOMS | FLOOR: 229.51 SQM
LAND: 298 SQM (APPROX. 90.1 TSUBO)



Property values in Niseko have been on a constant rise, and many are looking to Niseko as a prime location for real estate investment. Grant Mitchell of Niseko Property shares his top picks for this season and answers the questions on every savvy investor's mind.

Q. ARE MORE BUYERS BUYING OUTSIDE OF HIRAFU IN RECENT YEARS?

A: Definitely. Land on the resort's outskirts is significantly cheaper and more available than in the centre of the resorts. Purchasing land is also attractive as owners can build to their own requirements.

Q. WHICH AREAS BEYOND HIRAFU ARE INVESTORS PUTTING THEIR MONEY IN?

A: Near Hirafu:— Kabayama, Izumikyō and St Moritz; a little further from Hirafu:— Niseko Village, Soga and Moiwa. Royal Town in Moiwa is very popular with Yunosato starting to gain momentum. Kondo in Niseko Town is making steady progress. Further afield, Rusutsu is now on many buyers' radars.

Q. WHAT'S YOUR TOP BET?

A: We are very pro-Kutchan as it maintains its investment value as the region's commercial and residential hub. The arrival of the bullet train station and services is only a few years away which will be a game changer. Other hot areas include: Moiwa, Kondo, and Rusutsu.

Q. I'M LOOKING FOR A MID-TERM INVESTMENT PROPERTY WITH A BUDGET OF USD600,000–USD800,000, WHAT ARE MY OPTIONS?

A: Steadily rising prices over the last ten or so years show that almost any real estate purchase is a good investment. Hirafu remains popular for its rich variety of established restaurants, shops, etc while at the other end of the spectrum, Kutchan town has massive potential.

Q. SHOULD I BUILD OR BUY A SECOND-HAND PROPERTY?

A: Both have pluses and minuses so the choice comes down to your investment style. New buildings cost more per square metre but are more popular in the vacation rental market and cost less to maintain. For the same money, you can secure a much larger second-hand building with higher yields.

Q. WHAT SHOULD ONE LOOK OUT FOR WHEN BUYING AN AFFORDABLE BUT OLDER PROPERTY?

A: We recommend looking carefully at the building's condition, particularly if you're buying a property over 20 years old. Also, investigate how the structure handles heavy snowfall and whether there are any snow-related issues with adjacent properties.

Q. WHAT ARE SOME OF THE [HIDDEN] COSTS THAT WE SHOULD BE AWARE OF WHEN OWNING A PROPERTY?

A: Heating and snow-clearing costs can catch investors unaware. Outside the central resort areas, snow-clearing companies typically increase their fees when owners change. So, have your agent obtain an updated estimate before you make your final decision.



ROUTE 276 MAIN ROAD LAND | LAND
35,220,000 JPY
465.71 SQM (APPROX. 140.87 TSUBO)

OUR TOP PICK おすすめ!



RED FOX RESIDENCE | IZUMIKYO | HOUSE
74,000,000 JPY 3 BEDROOMS, 1 BATHROOM
FLOOR: 89.5 SQM | LAND: 470 SQM (142.175 TSUBO)

This cosy and warm cottage has 3 bedrooms, an open plan kitchen, dining and lounge area. The current owners have been very thorough in upgrading the cottage with loads of storage space, underfloor heating, custom cabinetry and kitchen work to name a few things.

The cottage is located on a nice quiet street close to the main Hirafu area (10-minute walk). An excellent home, ready to use in both summer and winter for many years to come. Due to the excellent location and large plot of land - there is excellent capital gains potential on holding this property as well.

✉ SUBMIT YOUR QUESTION!

If you'd like your real estate questions answered in the next issue of What's On Niseko, do email us at: whatson@explore-niseko.com before 15 March 2023 (we'll pick the best ones to be answered!)

Niseko Property

REAL ESTATE SALES & LEASES
nisekoproperty.com • sales@nisekoproperty.com

REAL ESTATE

REAL ESTATE TRENDS

BY WHAT'S ON

The COVID-19 pandemic has had a significant impact on the real estate market, with many buyers and sellers navigating new challenges and uncertainties. More people looking to invest in Japanese real estate, with Niseko being high on the list. We had a quick chat with 2 industry experts: Chris Pickering of Uchi and Craig Pearce of Nikota Realty, who shared their insights and perspectives on the current state of the market, the trends and challenges to watch for, and their tips for investing in Niseko.



CHRIS PICKERING
CEO, UCHI / UCHI.JAPAN

01. POST COVID, ARE OFFSHORE BUYERS USING ONLINE TOOLS MORE THAN BEFORE TO MAKE REAL ESTATE BUYING DECISIONS?

Definitely as a starting point. Buyers want to be able to review and compare before meeting their agent and viewing properties while in town. That's why Uchi has over 750 listings from the top real estate agents across the country!

02. DO YOU THINK INVESTOR MOTIVATION HAS CHANGED IN ANY WAY?

Investing in ski real estate has always been more about lifestyle than rental returns, but areas like Niseko have provided large capital gains for owners when they sell their properties.

03. WHAT ARE SOME KEY MOTIVATIONS FOR INVESTING IN JAPAN/NISEKO AS OPPOSED TO OTHER ESTABLISHED AREAS?

Well the snow for starters! Japan is also extremely safe and almost all properties are freehold – international investors have the same rights as Japanese buyers which is not always true around the world.

04. TOP TIP FOR INVESTING IN NISEKO WOULD BE?

Trust the experts! There are plenty of really experienced and trustworthy real estate agents in town, so take your time to find someone you gel with and let them help you.



CRAIG PEARCE
MANAGING DIRECTOR, NIKOTA REALTY / NIKOTACAPITAL.COM

01. POST COVID, ARE OFFSHORE BUYERS USING ONLINE TOOLS MORE THAN BEFORE TO MAKE REAL ESTATE BUYING DECISIONS?

More buyers are utilising various websites when looking at and comparing options, however, for larger purchases, the vast majority of purchasers still want to inspect a number of properties before making any commitment.

02. DO YOU THINK INVESTOR MOTIVATION HAS CHANGED IN ANY WAY?

With regards to lifestyle purchasers, more post-covid purchasers are definitely looking for options in safe, clean environments like Japan. Investors are generally active throughout real estate cycles.

03. WHAT ARE SOME KEY MOTIVATIONS FOR INVESTING IN JAPAN/NISEKO AS OPPOSED TO OTHER ESTABLISHED AREAS?

Relative affordability, the ability to acquire freehold property, the quality of construction, project management and property management. Also, the environment, people, food and culture play a part.

04. TOP TIP FOR INVESTING IN NISEKO WOULD BE?

Whether it is a lifestyle purchase or investment, there is something out there for everyone. Take your time, get quality advice along the way, and you will find the right opportunity!

1 DEC – 31 MAR / AJ GALLERY

AJ GALLERY NEW SEASON PRINTS

AT AJ GALLERY NISEKO, HIRAFU INTERSECTION
Aaron Jamison's 2023 curated fine art print collection has just arrived into Niseko! Want to pick up a print, send a big piece home, or create a custom art piece? Pop into our container gallery at the Hirafu lights and have a chat with us!

📍 AJGALLERYNISEKO.COM 📱📷 AJGALLERYNISEKO

3 DEC – 1 MAY / PARK HYATT NISEKO

THE NORTHERN SILENCE - PHOTOGRAPHY EXHIBITION BY RUJIPART

PARK HYATT NISEKO HANAZONO RESIDENCES, 1F
Photographer, Rujipart, will take you to serenity in Hokkaido's unique character of nature, landscape, and powerful yet adorable native wildlife from his perspective.

📍 PARKHYATT.NISEKO@HYATT.COM 📱📷 PARKHYATTNISEKO

9 DEC – 31 MAR / SOMOZA GALLERY

HOKKAIDO THROUGH THE AGES
SOMOZA GALLERY / BY APPOINTMENT

Discover Hokkaido's rich history housed in a 150-year-old 'kominka' farmhouse. Amongst the art displayed are 4,000-year-old Jomon earthenware, Ainu artefacts and mid-century art by renowned Japanese artists

📍 SOMOZA.JP 📱📷 SOMOZANISEKO

~31 MAR / PARK HYATT NISEKO

DANIEL PARK 'LIVE' MUSIC

PARK HYATT NISEKO HANAZONO, THE LOUNGE & THE BAR, TUES - SUN, 18:00 - 23:00

'Live' performance by Daniel Park - one of the top 100 acts in Season 7 of America's Got Talent. Park Hyatt Niseko Hanazono, The Lounge & The Bar, Tuesdays to Sundays, 18:00 – 23:00.

📞 0136271234 📱📷 PARKHYATTNISEKOHANAZONO

17 DEC – 25 FEB / HANAZONO NISEKO RESORT

11 NIGHTS OF FIREWORKS
HANAZONO SLOPE, SATURDAYS, ~19:00

Hanazono's night sky will be more spectacular this season! Come and enjoy the fireworks while night skiing! Or, watch them from inside a gondola or a restaurant!

*time may vary, do check Hanazono's website for details

📍 HANAZONONISEKO.COM 📱📷 HANAZONONISEKO

17 DEC – 29 JAN / SANSUI NISEKO

JAPANESE CULTURE-THEMED EVENTS
DAILY FROM UNTIL 29 JAN, 16:00-18:00

Sansui Niseko proudly hosts a series of Japanese culture-themed events, such as calligraphy and origami workshops, as well as 'live' koto, and gagaku performances to welcome and entertain guests.

*advance booking for some events may be required

📍 SANSUINISEKO.COM 📱📷 SANSUINISEKO

~15 MAR* / HALF NOTE BAR

OPEN MIC NIGHT EVERY THURSDAY

AT HALF NOTE BAR, 19:00 – 22:00

Come show us your talents from 19:00 onwards. Bar opens from 18:00 for some Dutch courage. We have guitars, bass, a double bass, piano and a drum kit!

(*until end of the season)

📍 NISEKOFULLNOTE.COM/HALF-NOTE 📱 NISEKOHALFNOTE

~15 MAR* / HALF NOTE BAR

BOOZY BINGO EVERY WEDNESDAY

AT HALF NOTE BAR, FROM 20:00

Bingo with a twist, get ready to dance and win some awesome prizes!

(*until end of the season)

📍 NISEKOFULLNOTE.COM/HALF-NOTE 📱 NISEKOHALFNOTE

~31 MAR* / FREDDIES

FREDDIE'S FRIDAY

FREDDIE'S, 18:00 – LATE

We go back to the old-school classics on Fridays, bringing you the best of the 80s, 90s and 2000s, with music by our resident DJ Harry (Algordimz)!

📍 FREDDIES.JP 📱 FREDDIES.JP

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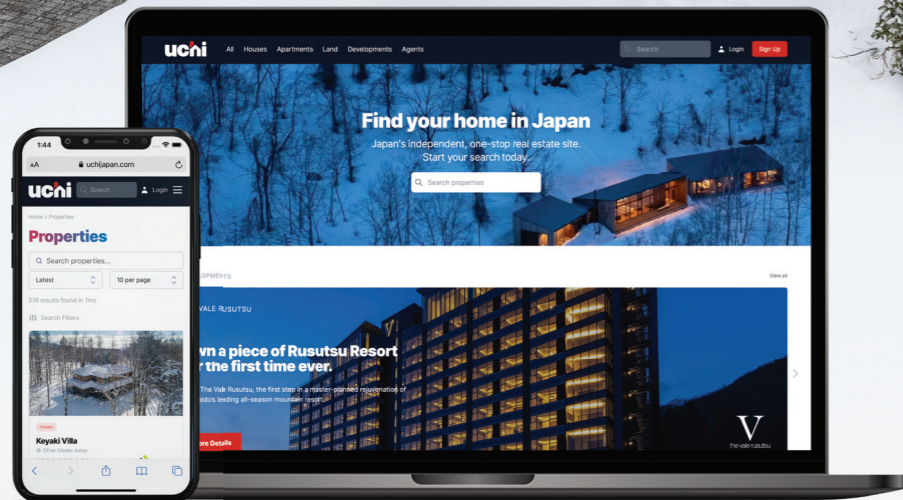
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20 JAN - 31 MAR / THE LOCAL WINE BAR
FRIDAY HAPPY HOUR
 THE LOCAL WINE BAR, FRIDAYS 15:00 - 18:00
 Join us at The Local for Friday Happy Hour from 15:00 - 18:00! Special prices on wines & complimentary bar snacks.

EXPLORE-NISEKO.COM EXPLORENISEKO

20 JAN - 31 MAR / TEMPORADA
APRÈS SKI HAPPY HOUR
 TEMPORADA, DAILY 15:00 - 17:00
 Happy Hour every afternoon from 15:00 - 17:00 at Temporada! Sapporo beer ¥600; Chu Hai ¥600; House wine ¥1,200; Espresso Martini ¥1,200.

TEMPORADA-NISEKO.COM TEMPORADANISEKO

20 JAN - 15 MAR / 59 NISEKO
GET A JAGA-KUN TATTOO
 AT 59 NISEKO
 Get 10% off a Jaga-kun (Kutchan potato mascot) ski tattoo! Offer until 15 March 2023. Bookings required.

59NISEKO.COM 59NISEKO

21 JAN - 31 MAR / PARK HYATT NISEKO
GIN O'CLOCK E-VOUCHER SALES
 THE BAR, 17:00 - 23:00
 Two hours free flow of Gin to create your favorite Gin cocktail. Purchase Hyatt e-vouchers online to secure 14% off!

PARKHYATT.NISEKO@HYATT.COM 0136271234

27-29 JAN & 23-26 MAR / HANAZONO
SLOPESTYLE/BIG AIR COMPETITIONS
 HANAZONO SLOPE, 27-29 JAN, 23-26 MAR
 Hanazono will host international slopestyle/big air competitions this winter. Come and see the amazing tricks of some of the world's best riders!
 *Stay tuned for more details!

HANAZONONISEKO.COM HANAZONONISEKO

29 JAN / THE YARD NISEKO
ACRO YOGA WORKSHOP
 AT THE YARD NISEKO, 17:15
 In this 90-minute workshop, we will be looking at the foundations of Acro Yoga, you will have the chance to be both the base and the flyer depending on your preferences and ability. Cost: ¥2,500 /*¥1000-yen discount for Season Pass holders.

THEYARDNISEKO.COM THEYARDNISEKO

29 JAN / THE YARD NISEKO
WIM HOF METHOD - BREATHWORK + ICE BATH WORKSHOP
 AT THE YARD NISEKO, 17:00-18:30
 A 90-min immersion into the Wim Hof method by guest instructor Chun (Singapore) consists of 45-min breathwork, explanation and practical, followed by a 45-min guided cold immersion ice bath. (Cost: ¥7,500)

THEYARDNISEKO.COM THEYARDNISEKO

4 & 8 FEB - / NISEKO CHOMIN CENTRE
YOGA WITH CAT ALIP-DOUGLAS (UK)
 NISEKO CHOMIN CENTRE, 4 & 8 FEB
 Yoga workshop and open class by Cat Alip Douglas, Sangyè Yoga School (London, UK)
 Workshop: Sat, 4th Feb 16:15 - 18:00 (¥4,000)
 Open class: Wed, 8th Feb 18:15 - 19:30 (¥2,500)

INSTABOOK.IO/S2/RITUALNISEKO BOOKINGS@RITUALNISEKO.COM

4-11 FEB / ODORI PARK & SUSUKINO, SAPPORO
THE 73RD SAPPORO SNOW & ICE FESTIVAL
 ODORI PARK & SUSUKINO, SAPPORO
 Larger-than-life snow and ice sculptures carved with intricate details will line Odori Park in central Sapporo over 8 days this winter. Smaller but very intricate ice sculptures line the streets in Susukino, surrounded by restaurants and bars.

SNOWFES.COM/EN SAPPOROSNOWFESTIVAL

7-16 FEB / ODIN PLACE 2F
POWDER MONSTERS: AN ART EXHIBITION
 ODIN PLACE 2F, HIRAFU INTERSECTION
 A collaboration between Australian artist Ian Mutch and Niseko photographer Chad Clark.
 Opening reception: 7 Feb 16:00 - 18:00, 2F Odin Place

IANMUTCH.COM IANMUTCH

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Hirafu's Most Fashionable Events

3rd MISS NISEKO World
 4th March 2023



Visit our website for more info www.missnisekoworld.com

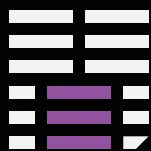
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www.missnisekoworld.com +852 6685 0185

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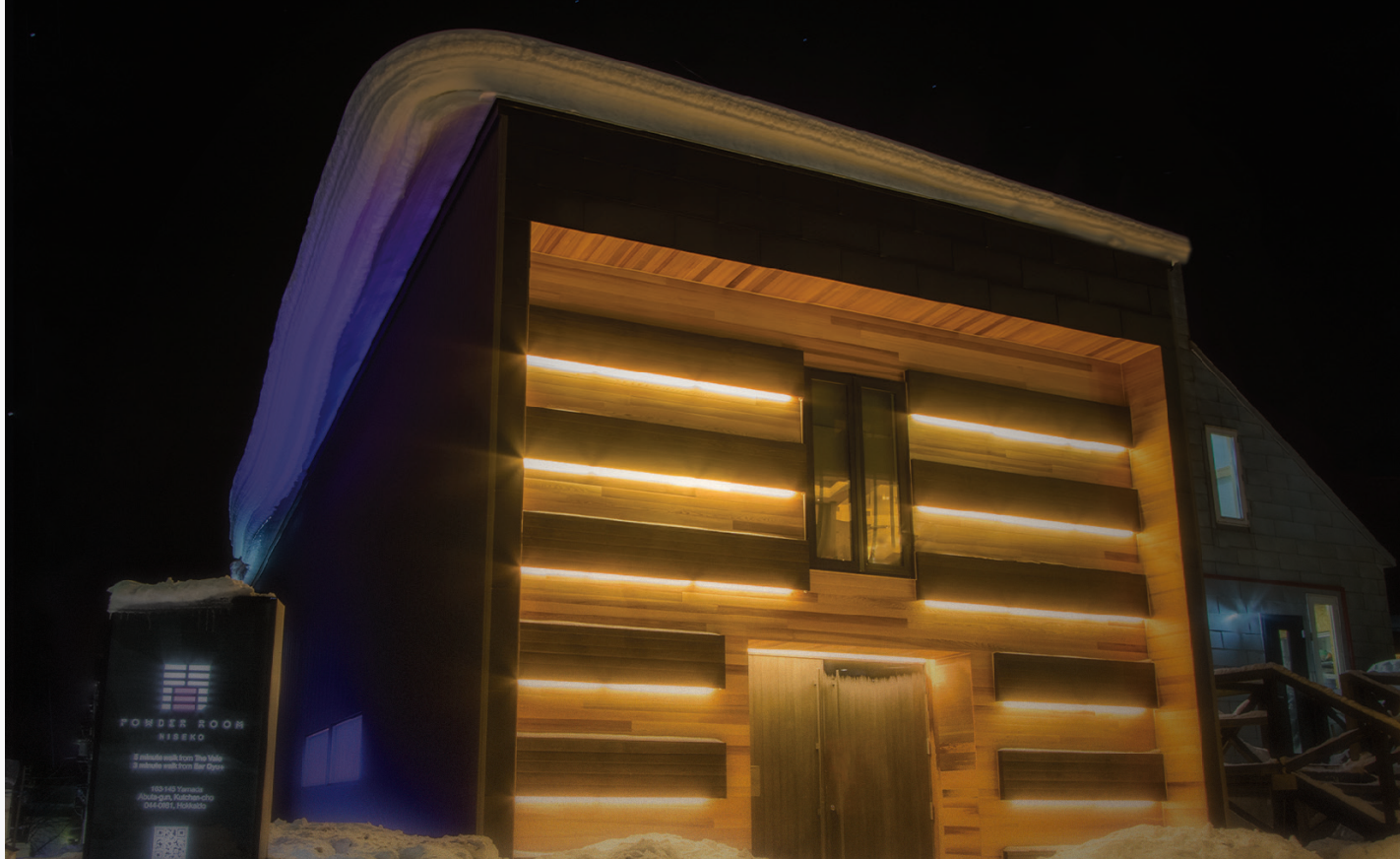


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Opening Hours: 6pm till late



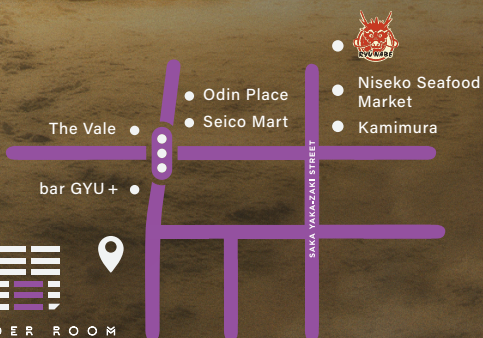
Address: Niseko Lower Hirafu
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